

# Woman's Viewpoint

## FOREIGN FASHIONS FOR AMERICANS

BY LILLIAN E. YOUNG.

Blouses on the order of the pictured model were just beginning to make their appearance abroad when we so suddenly found it necessary to make a hurried departure, but the design has been brought over here as the newest sort, and, being so very dainty, there is no doubt of its success. In chiffon, crepe de chine or net it is equally attractive, and is made up in white, delicate yellow or flesh pink.

The girle of black velvet is an added novelty, but used as a part of the design. It ties in a flat bow at the back.



FOR A SOFT, Dainty BLOUSE NOTHING COULD BE PRETTIER THAN THIS NEW ONE.

and the two ends are crossed in front in the manner shown, then caught up against the bust with two diamond-shaped buttons.

The material is laid in small pressed plaits at every seam, and each seam is finished with a self-covered cording. The neck and wrists are given dainty ruffles either of the same color as the blouse or of white net.

The sleeves, as shown, are cut about the elbow with a second cording, and there is a cord tie under the neck ruffle.

Such designs are splendid for theater blouses or informal afternoon affairs and later in the season may be made up in a color to correspond with one's tailored suit.

## Style Tips About Town.

An odd but very interesting new basque fastens under the arms instead of down the front with buttons. Back and front of the basque, which is of navy blue pique willow taffeta, matching a tunic skirt of the same silk, are deeply cut out at the armhole like the much cutaway Jersey of a man's bathing suit. These separate front and back sections go over a net gimpie to which are attached the sleeves and adjacent side sections of navy blue taffeta, the outer sections being corded around the armhole. Below this deep armhole the front and back section apparently buttons at each side, but the buttons are merely trimming, snap-fasteners holding the basque together trimly at the waist line.

The cartwheel sailor seems to grow in favor. Sometimes it is of velvet throughout. Again, the trim may be of velvet and the crown of pussy willow silk or of satin brocade. Sometimes there is a single row of rose of mar, set at one side. Sometimes a wreath of rose or deep-colored velvet roses encircles the crown. Sometimes there is only a quilt, audaciously slanted alongside the crown. Hat is heavily trimmed, the cartwheel hat is invariably tilted daintily on the head.

Skirts seem to grow shorter and shorter. Many of the new trotter frocks on the avenue these days reveal the "buttoned boot above the ankle, and dancing skirts are even shorter. The buttoned street boot for fall has a light welled sole and a curved heel, but this heel is broad enough to give the foot a comfortable walking. Dancing boots are exceedingly dainty, with thin turned soles and high curved heels. Both street and dancing boots show the top of contrasting material.

## THE DAILY MENU.

BREAKFAST.	Cereal
Sliced Peaches	Liver and Bacon
Egg Muffins	Coffee
LUNCHEON.	
Crab Meat and Red Peppers	Quick Biscuits
Fruit	Cake
TEA.	
Cream Potato Soup	
Stewed Lamb with Celery	
Baked Sweet and White Potatoes	
Apple and Nut Salad	
Rice Pudding	Lead Coffee

## THURSDAY IS THE GREAT SERVICE FIRELESS COOKER SALE

EVERY WOMAN who takes an interest in her home should not fail to attend this sale. SERVICE FIRELESS COOKERS will positively save you 50 PER CENT of your fuel and save you hours of work standing over a hot range cooking. SERVICE COOKERS will do all your baking, roasting and boiling at one time. All food is cooked cold, no pre-heating required, and the cooking can be done as quickly as a modern gas range, at a saving of 50 PER CENT in fuel. THE SERVICE COOKER stands on legs, has a removable aluminum oven for cleaning after roasting, has one large cooking well, holding 4 cooking utensils. THE SERVICE COOKER is truly a wonder. No other cooker made can be cleaned and cooked as quickly. EVERY WOMAN is invited to come on Thursday and see the SERVICE COOKERS being operated, and taste the delicious food cooked before your very eyes while you wait. We are going to sell on Thursday just 12 Cookers at these sacrifice-prices to advertise them:

4 \$40 Cookers at.....	\$32.50 each
4 \$35 Cookers at.....	\$27.00 each
4 \$25 Cookers at.....	\$16.00 each
6 \$75 Service Refrigerators at.....	\$30.00 each

ADVICE TO EVERY WOMAN  
Do not stand over a hot stove to cook when you can buy a SERVICE Fireless Cooker at these prices. Every Cooker guaranteed as represented or money back.

TRAVERSE CITY REFRIGERATOR CO.,  
914 G St. N.W.

## ABOUT GREEN CORN.

Corn should be boiled as soon as possible after picking, for no vegetable loses its flavor more quickly. If it must be kept before using, leave it in the husks in a dark, cool place. Once it is husked, plunge it into boiling salted water. If at all tender it should cook in fifteen minutes. Test with a fork, draw and send to the table in a corn napkin in a covered dish.

The hull that encloses the grain of corn is so indigestible that it causes many people considerable annoyance. To avoid such trouble cut down the entire center of each row of grains with a sharp knife, and season with salt and butter.

The center of the grain in pressed out by the teeth as it is eaten, and the tough hull is left on the cob.

By some cooks corn is always boiled in a layer of the husk, so that the grains may not be acted upon directly by the water. If this method is followed, remove every particle of silk. Some chefs add a little piece of butter to the boiling water, declaring that it whitens the corn.

One of the best ways of serving corn is to cut it from the cob and stew it fifteen minutes, then season by adding a tablespoonful of flour, one of butter, half a pint of cream or milk and salt and pepper; boil two minutes after seasoning. The quantity of milk, butter and flour given is for one dozen ears. If the corn lacks sweetness use one teaspoonful of sugar.

Corn fritters, good for either dinner or breakfast, are best made from very tender corn that has been boiled. Cut down the middle of the cob and press out the grain with the back of a knife. Some cooks grate the corn. This is not only difficult, but results in mixing more or less of the hulls with the pulp.

One dozen ears of the corn should make a pint of grain. To this add the yolks of two eggs, two gills of milk, one cup of flour, one even teaspoonful of salt and one-fourth teaspoonful of pepper. Beat thoroughly and quickly, and to the batter add the beaten whites of the two eggs and one teaspoonful of baking powder. Fry a golden brown in boiling oil or olive oil. Drop in the batter by the spoonful, remove with a skimmer and drain on brown paper before serving.

Creole corn, a delicious and simple entree with roast lamb or beef. Take one dozen ears of corn, prepared as for fritters. Season with a teaspoonful of salt, one-fourth teaspoonful of white pepper, the yolks of four eggs, nutmeg to taste and one quart of milk. When well beaten, add the whites of the eggs beaten to a froth. Bake in a buttered pudding dish in a very moderate oven for forty-five minutes.

(Copyright, 1914.)

## IN THE KITCHEN AND PANTRY

### Cucumber Sweet Pickle.

For small cucumbers, pare, cut in strips and let them stand all night with salt between the layers. Drain well the next day and cook till tender in vinegar enough to cover, removing the pieces when done so as to keep them whole. Tie in a bag whole cloves, allspice and stick cinnamon, and heat, together with vinegar and sugar, one and a half pounds of brown sugar to one quart of vinegar. When hot add the cucumbers without further cooking.

### Pickled Onions.

Peel the onions—not too large—white onions preferred. Let them stand in strong brine four days, changing it twice. Heat more brine to a boil, throw in the onions and cook three minutes. Throw them at once into cold water, and leave them four hours. Pack in jars, mixed with whole mace, pepper, cloves and bay leaves. Fill up with scalding vinegar in which you have put a cup of sugar for every gallon. Cook while hot. The pickles are ready for use in a month, but will be better later.

### Corn on the Cob.

Remove the stalk, silk and all the husk except the last layer. Plunge the ears in cold salted water and wash well. Boil eight or ten minutes before serving. To obtain the nourishing part of the corn minus the husk, split the rows lengthwise with a sharp knife. Corn knives are now sold for this purpose. Butter and salt are appetizing with it.

### Fritters from Left-Over Corn.

Make a batter as for fritters. To a pint

## NEW HOME \$35 Sewing Machine

Catalog Price is \$50.

In beautiful oak or walnut cabinets, highly polished. This machine is equipped with steel ball bearings, making it the lightest running sewing machine in the world. Complete with all attachments and a ten-year guarantee. \$35

Other Machines, \$7.50 Up.

OPPEHEIMER'S  
Cor. 8th & E Sts. N.W.

## LUNCHEON ON THE PORCH.

Have you a shady porch, screened partially with awnings or Japanese sun blinds? If you have, make the most of this opportunity for out-of-the-ordinary entertaining, and give a porch luncheon, which may be followed by bridge if you choose. The luncheon in itself, however, will be a delightful occasion which will not be forgotten by your guests. Every body loves an out-of-door meal and at such an al fresco entertainment little formalities of service which could not be pardoned at a more formal indoor luncheon will be regarded as part of the fun.

Of course a cold luncheon must be served. Hot dishes would be too much of a tax on waitress and cook, especially on the single maid who performs both these duties. With a cold luncheon, arranged conveniently in courses, in the icebox and on the kitchen table, one maid should be able to serve eight guests without a great deal of difficulty.

The heavy dining room table cannot be moved out on the porch. Luncheon should be served on two smaller, square or round tables. Ordinary card tables will answer

very well, covered with white table oilcloth, silence cloth and then damask lunch cloth. At a delightful porch luncheon last week there were three tables and two chairs. The tables were covered with blue and white china was used, the centerpiece on each table being a blue bowl filled with nasturtiums. When finger bowls were passed, a nasturtium floated in each one. Luncheon cloths of white linen scalloped and monogrammed by hand in blue covered the three card tables, and at each place was a small square napkin of scalloped and monogrammed linen.

The luncheon began with iced puree of celery dashed with whipped cream. This was followed by creamed chicken served in ramekins. Then came asparagus salad with which tiny, very thin sandwiches of white bread and snappy cheese were passed. The dessert was vanilla ice cream served in scooped-out muskmelon with little balls of iced watermelons (scooped out with a vegetable scoop) on top. Last came coffee in small after-dinner cups and with the coffee delicious chocolate bonbons went round, cut light sauteur.

Cup was served with the luncheon. One course was hot creamed chicken, but this had been prepared early and let to keep hot over boiling water in a chafing dish.

For the Sunday Night Supper.

Sweetbreads are especially agreeable in summer. They take the place of a heartier meat, and may be prepared in various tempting ways. Sweetbreads and mushrooms in a chafing dish are delicious for Sunday night supper at which this delicate, steaming dish may form the substantial course, served with thin bread and butter pressed together in sandwich form and cut into triangles.

Here is a receipt for sweetbreads and mushrooms, the sauce for which was long a carefully guarded mystery, its creator, an old southern cook, refusing to give up its secret for love or money.

First scald a pair of sweetbreads in salty water and then cut them into small pieces. Melt two tablespoons of butter in the chafing dish and when melted add the juice of a lemon. The juice of a small onion, pepper and salt. Have ready a cup of rich cream in which a tablespoonful of cornstarch has been dissolved. Drop into the melted butter a pinch of soda and when it froths up pour in the cup of cream. Stir the sauce constantly, as it will burn easily at this point. It is always best to make such a delicate sauce over hot water, though the process takes a little longer than when the brazer alone is used. When the sauce has been thickened, stir in half a cup of butter, melted, and let it stand a few minutes. The wood and steamers and serve on thin slices of toast, steaming hot.

### Mahogany Furniture Polish.

Mahogany furniture and hardwood trimmings can be polished beautifully by rubbing repeatedly with a mixture of linseed oil and turpentine. In the proportion of two of the former to one of the latter. The mixture "feeds" the wood and brings out all its best qualities.

### A WISE WOMAN

Will try and preserve her beauty. A fine head of hair is one of the greatest charms. The

### Imperial Hair Regenerator

Restores Gray or Bleached Hair to its natural color, or Bleaches Hair to any shade. It is clean, durable, when applied cannot be detected, and is unaffected by sun, wind, or cold. Free. Privacy assured. Correspondence: Imperial Chemical Works, Ltd., 25, Abchurch Lane, London, E.C. 4, ENGLAND. SOLD AND APPLIED BY M. C. WHELAN.

## TOMATOES AGAIN.

Fried or broiled tomatoes are excellent for breakfast or supper. Select those that are round and of medium size, wash in cold water and cut in slices half an inch thick. Dip the slices in flour seasoned with salt and pepper, dip in melted butter, put on a double broiler and brown quickly and delicately on each side.

Fried tomatoes are prepared as for broiling, dipped in beaten eggs diluted with a little boiling water and then in powdered bread crumbs. Have ready hot fat and brown quickly on each side.

Scalloped tomatoes, for which either the fresh or canned vegetables may be used, are made by placing alternate layers of bread crumbs and tomatoes in a pudding dish. Season each layer with salt, pepper and bits of butter. Bake twenty minutes and, if fond of cheese, scatter a layer over the top. A similar dish is made by using layers of rice instead of bread crumbs. A brown, white or curry sauce is often served with fried or browned tomatoes.

In Ceylon a delicious sauce for cold meats is made from tomatoes and the cream of coconut milk. Take three tomatoes, large, ripe and firm; peel, cut in halves and take out the seeds and put on ice. Just before using chop them fine and season with half a teaspoonful of salt, a dash of cayenne and one table-

spoonful of onion juice and a chopped green pepper.

The coconut milk is made by pouring a pint of boiling water over a freshly grated nut. Let it stand for an hour, then press out all the milk with the hand. Strain away in a bowl and a delicious cream will rise to the surface. Skim off this cream and turn over the tomato mixture. Just before serving add a dessertspoonful of lemon juice.

For a hot dish at the Sunday night tea tomatoes are appetizing creamed in the chafing dish. Cut the tomatoes in thick slices without peeling, and fry in two tablespoonsful of butter until tender. Mix one-half pint of cream or milk with one tablespoonful of flour, salt to taste and a good shaking of white pepper. Turn over the tomatoes and stir without shaking until the cream thickens. For this quantity of sauce use one-half dozen tomatoes.

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## Household Hints.

Cabbage should never be boiled longer than thirty minutes, for when the time is lengthened the leaves lose their tender crispness and become soft and dark colored.

Kitchen utensils made of wood may be kept clean and white by rubbing with soap and lukewarm water, to which is added a little common soda or household ammonia.

When colored clothing is stained with

mud, let it dry and brush out all you can. Then apply a mixture of salt and flour; let it remain on, in a dry place, for a day or two, then brush off.

Instead of using an expensive enamel paint to paint kitchen shelves a plain white paint may be used. When dry paint over with a coating of thin hot starch. This gives the same gloss as enamel and will not come off when washed.

When a dull light is wished, put powdered salt on the candle till it reaches the black part of the wick. In this way a mild and steady light may be kept throughout the night by a small piece of candle.

When the tablecloth wears out on the edges, cut out the center in a square, hem it, and you have a lunch cloth. The remainder of the cloth is cut into squares and you have everyday napkins.

## FASHIONS AND FADS.

Metal and flit laces lead.

Velvet tricorn hats have appeared.

Handbags are being made of soft mocha leather.

A record season is promised for tulle and velvet.

Steel buckles are prettiest on white suede shoes.

## Crab Meat and Red Peppers.

Boil hard four eggs and remove yolks; mash these and add two tablespoonfuls of rolled breadcrumbs; chop the whites fine and add these next, with a tablespoonful and a half of chopped pimientos. Put into a saucepan four tablespoonfuls of butter and melt, but do not brown it; stir in the eggs and crumbs and cook till smooth, adding, a little at a time, a cup of cream; then put in a cupful of crab meat and let it all heat together, season highly and serve in individual dishes. If the crumbs seem to absorb too much of the liquid to make the whole just the right creaminess, add a little more as it cooks.

## A Simple Dandruff Cure.

One ounce of sulphur and one quart of water put in a bottle and thoroughly shaken at intervals of a few hours makes a good dandruff cure. The head should be saturated every morning with the clear liquid. In a week or two all dandruff will disappear and the hair will become bright and glossy.

Flourences are immensely popular; frequently they are seen on skirts, narrowing toward the ankle.

Khaki color is once more in evidence, and will probably be seen during the next few months.

All-black hats have dull black chrysanthemums set around the crown.

# Woodward & Lothrop

New York—WASHINGTON—Paris.

## The August Fur Sale Was Well Planned And the Positive Savings of from One-fourth to One-third Are Gaining in Importance as the Sale Draws to a Close.

As announced at the beginning of the Fur Sale, it will close on the last business day of August. Every piece of Fur will be withdrawn from the sale until the commencement of regular season. And at that time the Furs which are left from this sale will be priced at an advance corresponding to the valuations or regular season prices which we now quote.

Judging the Fur market by the conditions which exist, owing to the war now raging in many of the countries upon which we are dependent for our finest and most beautiful and perfect skins, it will be next to an impossibility to make purchases in a short while. The few that might possibly be for sale will be at such a figure that no one will care to purchase.

SO IT IS EVIDENT THAT THIS AUGUST SALE, OFFERING SUPERIOR QUALITY AND LATEST-STYLE FURS, IS THE EVENT THAT EVERY WOMAN SHOULD UTILIZE—AND QUICKLY, AS IT CLOSES ON MONDAY, AUGUST THE 31ST.

Third floor, G. 1.

## We Cannot Emphasize Too Strongly the Importance of Supplying All Needs in

# HOUSEHOLD LINENS AT ONCE.

The Greater Part of the Linen Market Is Now Closed, and the small supply that will be received from time to time will be far inadequate to the demands.

Our assortments are now exceptionally complete and new importations have recently arrived that were started on their journey before the closing of the ports in Europe. THE PRICES ARE NO HIGHER, BECAUSE WE DID NOT HAVE TO PAY AN ADVANCE FOR THESE. But when the present assortments are exhausted the costs will be much greater.

We urge upon all our patrons and every one who has linen needs, to make their purchases as quickly as possible.

MANY INTERESTING VALUES ARE FEATURED IN THE FOLLOWING:

Napkins from \$2.00 to \$6.00 dozen.
Table Cloths from \$2.00 to \$10.00 each.
Damask from 80c to \$1.50 the yard.
Towels from \$3.00 to \$6.75 dozen.
Linen Sheets, \$5.40 to \$10.00 pair.
Linen Pillowcases, \$1.00 to \$2.25 pair.
Pure Linen Crash, 12½c to 17c yard.

Particular attention is directed to the assortments of Toweling, in plain and fancy weaves and in all widths. Those who wish to hand-embroider for gifts can now make selections to best advantage; 15 to 26 inch widths, 25c to \$1.00 yard.

Second floor, Eleventh st.

## THE MAN'S AUTUMN HAT

Is the First Article of Fall Attire That He Generally Selects.

OUR NEW AUTUMN DISPLAYS ARE NOW READY

—EARLIER THAN EVER IN ANY PREVIOUS YEAR, BUT NONE TOO EARLY.

The Straw Hat season closes by universal consent on the 15th of September—a little more than two weeks hence. The Fall Hat should be selected early to get advantage of the most complete displays, the newest and best authoritative styles.

We are showing the authentic style tendencies in

New Soft Felt Hats, in all shades  
New Black Derbies  
New Golf and Street Caps.

Both the Soft Hats and the Derbies incline to height of crowns and narrowness of brims; fancy bands and bows are a feature. Variety is especially noticeable.

Prices, \$2.00 to \$5.00 each.

Main floor, F. 1.



## Important Sales That Will Begin on Monday, August 31st, and Continue Through September.

### September Sales of FURNITURE, RUGS, BEDS AND BEDDING, PICTURES.

Larger and better assortments than ever before are now being made ready. Furnishing the home can be accomplished much under the regular prices.

### Exceptional Values in Seasonable and Practical White Fabrics.

The showing is large and varied; the prices are exceptionally low.  
Longcloth, 12-yard pieces... \$2.00, \$2.25 and \$2.50  
Rik Rak Suting, 27 inches wide, 15c yard. Value, 20c.  
Nainsook, 12-yard pieces... \$2.00, \$2.50 and \$3.00  
45-inch Sheer French Lawn, 15c yard. Value, 25c.  
Fine Imported English Tub Crepe, suitable for dresses, waists and undergarments.  
20c yard—regularly 35c.  
25c yard—regularly 40c.  
35c yard—regularly 60c.  
Second floor, Eleventh st.

### PETTICOATS, APRONS, KIMONOS.

Garments That Women Want in Abundant Assortments During Late Summer.  
Women's White Pique Petticoats, some finished with scalloped, others with deep hem. These are made especially for wear with the thin summer dresses.  
Bungalow Aprons, full cut and 50c, 75c & \$1.00  
good quality...  
Gowns, in light blue, pink, white and figured colored crepes... \$1.00  
Long White Kimonos, with light blue, pink or lavender borders... \$1.00  
Third floor, F. 1.

### WHEN YOU BEGIN YOUR FALL HOUSE-CLEANING YOU WILL WANT THE WIZARD MOP AND POLISH.

No greater aid to housecleaning with the greatest possible ease and efficiency have ever been offered. The Wizard Mops are shown in two styles. Polish or oil that is renewed with the polish whenever necessary and the chemicality that cleans and polishes without oil. And may be washed innumerable times, and is never injured thereby.  
Wizard Mops are practical. They are made to meet the actual needs of the housekeeper, as you will perceive upon using them. Note these features:  
TRIANGLE SHAPE—fits in any corner or in the most difficult places. The mop is shown in two styles. HUMAN ELBOW HANDLE—an adjustable handle that enables the mop to be at the proper angle for cleaning in any position; it is 24 inches long. No stooping or standing on chairs and ladders when cleaning with this mop; all this has been avoided in its practical make.  
\$1.25 each.

Use the Wizard Polish on the Mops and on cleaning furniture and all kinds of woodwork; it is the best polish made.  
25c, 50c and upward.  
Fifth floor, F. 1.

Woodward & Lothrop.